

**FRYERS WHICH DEACTIVATE BEFORE A LEVEL OF A COOKING MEDIUM FALLS  
BELOW A MINIMUM LEVEL, AND METHODS OF DEACTIVATING SUCH FRYERS**

**ABSTRACT OF THE DISCLOSURE**

A fryer includes a cooking vessel, and the cooking vessel includes a wall and contains a cooking medium. The fryer also includes a heater for heating the cooking medium, and a first temperature sensor which determines a first temperature. The first temperature is a temperature of the cooking medium or is a temperature of air within the cooking vessel, depending on a level of the cooking medium within the cooking vessel. The first temperature sensor also generates a first signal indicating the first temperature. The fryer also includes a second temperature sensor, which determines a second temperature of the wall. The second temperature sensor also generates a second signal indicating the second temperature. Moreover, the fryer includes a controller which is electrically coupled to the first temperature sensor and to the second temperature sensor. Specifically, the controller receives the first signal and receives the second signal. The controller also deactivates the heater when the second temperature is greater than or equal to a particular predetermined temperature, or when a difference between the second temperature and the first temperature is greater than or equal to a predetermined temperature difference, or both.